



Dual Ovenable CPET Containers

Versatile Thermaplate Containers for Microwave and Conventional Ovens



ALCAN PACKAGING



Thermaplate CPET Containers

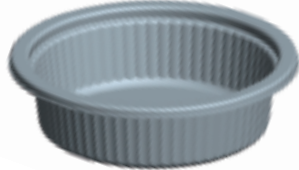
Dual Ovenable: Microwave and Conventional Ovens

6025



Small Dessert Cup
3.600" x 1.375"
4.2 oz. (124 cc)

8030



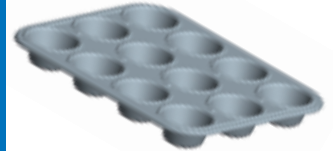
Shallow Ribbed Dessert Cup
4.000" x 1.103"
5.3 oz. (157 cc)

9111 (202)



Deep Ribbed Dessert Cup
4.000" x 1.500"
6.4 oz. (189 cc)

6022



12 Cell Muffin Tray
9.801" x 7.437" x 0.988"
0.9 oz. (27 cc) (cell)

9511



Ribbed Baking Tray
8.501" x 5.750" x 1.380"
27.1 oz. (800 cc)

9514



8" Ribbed Square
8.000" x 8.000" x 1.375"
36.5 oz. (1078 cc)

9107



1.81" Deep Rect (Med)
6.680" x 5.420" x 1.81"
25.2 oz. (744 cc)

9108



1.132" Deep Rect Entrée
6.660" x 5.000" x 1.132"
14.2 oz. (419 cc)

8020



1.25" Deep Rect Entrée (MAP)
6.500" x 5.000" x 1.250"
14.5 oz. (430 cc)

8008



1.5" Deep Rect Entrée (MAP)
6.500" x 5.000" x 1.500"
16.9 oz. (500 cc)

8021



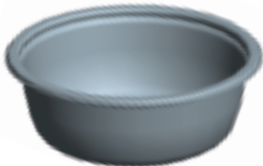
1.8" Deep Rect Entrée (MAP)
6.500" x 5.000" x 1.800"
19.7 oz. (582 cc)

8043



2.25" Deep Rect Entrée (MAP)
6.500" x 5.000" x 2.250"
25.3 oz. (747 cc)

6008 (425)



1.815" Deep Bowl
5.217" x 1.815"
14.4 oz. (425 cc)

8001



Shallow Bowl
6.25" x 1.38"
14.4 oz. (425 cc)

9037



1.75" Deep Bowl
6.250" x 1.750"
18.5 oz. (547 cc)

8052



Large Soup Bowl
7.38" x 1.75"
24.2 oz. (715 cc)

9102



1.21" Deep Oval Entrée
7.682" x 5.810" x 1.210"
18.5 oz. (546 cc)

9103



1.21" Deep Oval 2C Entrée
7.682" x 5.810" x 1.210"
10.3 oz. & 6.8 oz. (301 cc & 208 cc)

9104



1.018" Deep Oval Entrée
7.682" x 5.810" x 1.018"
15.6 oz. (461 cc)

7001



1.25" Deep 2C Rect Entrée
7.375" x 5.750" x 1.250"
11.4 oz. & 6.1 oz. (337 cc & 180 cc)

Sealable, Bakeable, Virtually Unbreakable

Thermaplate CPET Containers

Comparable Oxygen Barrier to PP/EVOH Containers

9006



Deep Entree
7.50" x 5.69" x 1.45" Deep
21.1 oz. (625 cc)

6020



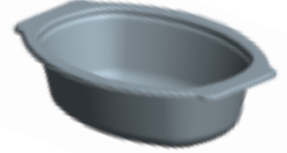
Lg. Oval w/ Handles
10.200" x 6.700" x 1.785"
36 oz. (1063 cc)

9601



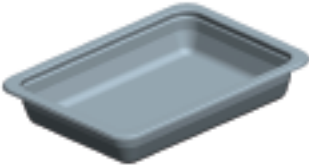
Medium Oval w/ Handles
8.250" x 5.250" x 1.375"
16 oz. (472 cc)

9105



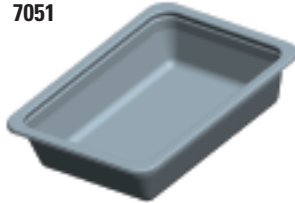
Small Oval w/Handles
6.725" x 4.812" x 1.815"
14.5 oz. (428 cc)

7015



1.5" Deep Rect 3P (MAP)
8.748" x 6.612" x 1.500"
33.8 oz. (998 cc)

7051



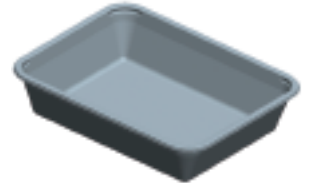
2.0" Deep Rect 3P (MAP)
8.748" x 6.612" x 2.000"
43.8 oz. (1293 cc)

6032



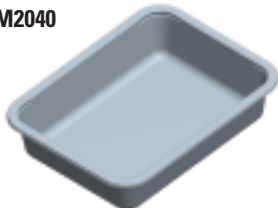
1.8" Deep Rect (MAP)
8.850" x 6.300" x 1.800"
38 oz. (1124 cc)

9133



1.992" Deep Rect (Lg.)
8.943" x 6.957" x 1.992"
49 oz. (1447 cc)

M2040



1C Rectangular Tray
8.500" x 6.500" x 1.900"
41.2 oz. (1218 cc)

M6240



3C Rectangular MOW Tray
8.500" x 6.500" x 1.900"
19.1, 5.8, 5.8 oz. (564, 171, 171 cc)

2021



3C MOW Tray
9.015" x 7.015" x 1.5"
18.5 oz. (546 cc), 2-6.15 oz. (182 cc)

4004



Large Entree
8.50" x 6.44" x 1.24"
25.1 oz. (743 cc)

9336 (6604)



Large Rect w/ Handles
9.730" x 7.330" x 1.920"
50.4 oz. (1487 cc)

9110



1/3 Steam Table Tray
12.625" x 6.500" x 2.188"
67 oz. (1979 cc)

9534



1.25" Deep Round
7.880" x 1.250"
25.7 oz. (759 cc)

9520



1.026" Deep 2C Round
7.880" x 1.026"
8.5 oz. & 6.0 oz. (250 cc & 176 cc)

9113



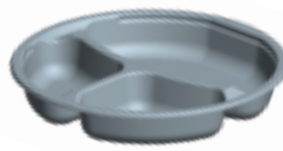
3-C Round Dinner
7.87" x 1.25"
11.4 oz. (338 cc), 2-4.4 oz. (130 cc)

8026



1.425" Deep 2C Round
7.870" x 1.425"
16.9 oz. & 8 oz (499 cc & 236 cc)

9116



1.25" Deep 3C 8" Round
8.000" x 1.250"
12.7, 5.3, 5.3 oz.
(375, 157, 157 cc)

9117



1.25" Deep 3C 8" Square
8.000" x 8.000" x 1.250"
14.1, 5.9, 5.9 oz.
(416, 174, 174 cc)

Bake, Seal, Sell in the Same Container

Thermaplate CPET Containers

Versatile Containers for Microwave and Conventional Ovens

BAKING RECOMMENDATIONS:

- Containers can withstand temperatures reaching 400°F (204°C). However, this may vary due to different oven types and temperature controls. End use specific testing is recommended and is the responsibility of the customer.
- When heating or baking in a conventional oven, the containers must be placed in the center of a baking/cooking sheet on the middle rack of the oven.
- Containers should never be placed directly on oven rack as distortion may occur.
- Container edges should not hang over the baking/cooking sheet or touch the oven walls. To do so could result in damage to the container and/or oven.
- Maintain at least 1 inch between each container for even heating. Individual product testing is recommended.
- Containers should be allowed to cool before direct handling. End use specific testing is recommended, although one or two minutes is typical.
- All baking tests and container evaluations should be performed in an oven with product present in the container.
- Do not expose containers to direct open flame contact such as a barbecue grill, broiler or toaster oven.
- Do not re-use containers as multiple heat histories, particularly in the upper ranges, could change the integrity of the container.
- APET lids must be removed before baking or reheating.

FREEZING RECOMMENDATIONS:

- Containers can withstand temperatures reaching -40°F (-40°C).

SEALING RECOMMENDATIONS:

- Containers can be sealed with MYLAR® RL or similar EVA coated lidding films. Please contact our staff for film recommendations (800-468-3202). The sealing area of the container should be dry and clear of foreign matter and/or grease in order to provide consistent seal integrity.
- If the heating/baking process releases naturally occurring gases from the food products (i.e., steam and/or CO₂), lidding films may need to be punctured or removed to prevent lidding failure.
- To prevent boil overs or container distortion, it may be necessary to peel back, puncture or remove lidding film before heating/baking in a microwave oven.

PRODUCT INFORMATION:

- Capacity is water flush fill
- All containers are impact modified
- Standard color is black
- Standard packaging format is four bulk boxes per pallet
- Distribution packs available for most trays
- All pallets will contain certificate of analysis listing lot/batch number

For additional information, visit us at:

www.thermaplate.alcan.com

or www.alcanpackaging.com

ALCAN PACKAGING



Alcan Packaging Thermaplate Inc.

3033 East 16th Street • Russellville, AR 72802-9435 • Phone: 800-468-3202 • Fax: 479-880-8337

Call us for recommendations on uses/conditions

ULTRATUFF® CPET CONTAINERS

ATTRACTIVE AND DURABLE



Markets

- Frozen Food
- Refrigerated Food
- Bakery
- Institutional
- Food Service
- Prepared Meats
- Case Ready
- Retail

Responsive Tray Design and Development

- 3-D concept drawings for new designs within 48 hours
- Mock-up samples delivered as fast as three days
- CPET prototype samples in four to five weeks
- Start-up support on your production lines

Alcan's design team has vast experience in the frozen food industry. We **design attractive and innovative containers** that appeal to consumers. At the same time, our containers are designed to run **efficiently** at your processing facility.

Our experience translates into knowledgeable solutions for your food products.

ULTRATUFF® CPET Containers


ULTRATUFF® CPET containers are manufactured utilizing a state-of-the-art material formulation.

ULTRATUFF® CPET containers have:

- FDA approval for high temperature use and bake-in applications
- Kosher approval by the Orthodox Union
- Excellent low temperature impact strength
- Excellent stiffness and durability
- Outstanding dimensional stability and tolerance
 - *Ideal for high-speed food processing lines*

Customized material formulations are available to meet your specific project need.

Durability
High Performance
Superior Quality

Excellent
Oxygen Barrier
Combined
with a
Resin Identification
Code of 
for Convenient
Recycling



From the freezer, to the oven, to your table

MANUFACTURING EXCELLENCE COMBINED WITH UNPARALLELED CUSTOMER SERVICE

Dedication & Experience

Alcan Packaging Thermaplate has produced CPET trays since 1986 with operations consolidated in Russellville, Arkansas, since 1999. As a team, we take pride in our **facility and consistent quality**. This pride is validated by our world-class industrial certifications:

- ISO 9001 Registered – Manufacturing and Design
- ISO 14001 Registered – Environmental
- BSI 18001 Registered – Safety

The core of our manufacturing team has been together more than 15 years. Based on *Environment, Health and Safety First*, Thermaplate's management feels strongly that a good, clean, safe place to work translates into an outstanding, quality product for our customers.

Quality Control and Assurance

Alcan Packaging Thermaplate takes a multi-faceted approach to quality via statistical process control; sampling on finished goods; and end use testing. Our trays are routinely checked for attributes like dart impact and forming detail. As part of our sampling plan, our quality assurance team evaluates our trays based on more than a dozen attributes.


More importantly, we routinely evaluate our products utilizing the end-user's test procedures. These include: frozen carton and case drop; microwave and conventional oven reconstitution testing; and taste and odor evaluations.



The Winning Combination!

When you combine our **dedication and experience**, focus on customer service, state-of-the-art materials, and a responsive design team: you create a winning combination for you and your customers!

Thermaplate CPET containers:

- Upscale and durable package
- Bake, seal, sell in the same container
- From the freezer to the oven to your table
- Excellent oxygen barrier properties
 - *Comparable or better than most commercial PP/EVOH containers*
- Outstanding low temperature toughness
- Outstanding high temperature dimensional stability
- Resin Identification Code of  for recycling
 - *Same as PET bottles*

Leaders in CPET Dual Ovenable Packaging

For additional information, visit us at:
www.thermaplate.alcan.com
or **www.alcanpackaging.com**

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Specify Thermaplate CPET Trays to Meet Sustainability Targets!